

# Kangarilla Road Tasting Notes



## 2012 Kangarilla Road Cabernet Sauvignon

The 2012 vintage was one of the most condensed seen in McLaren Vale with crushing completed by the end of March compared with the middle of April in 2011. The McLaren Vale vintage was light in crop, but of excellent quality, one of the best. Harvest weather conditions during February and March saw cool nights but warm days ideal for ripening.

The wine was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. The pressed wine was aged in a combination of new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

<b>Total Acidity g/L</b>	6.2
<b>Alcohol %</b>	14.5
<b>pH</b>	3.53
<b>Bottling Date</b>	May 2014
<b>Winemaker</b>	Kevin O'Brien

This wine over-delivers on true Cabernet Sauvignon varietal characteristics. The nose shows a lovely herbaceousness with hints of paprika and cassis.

Blackcurrant/cassis is dominant on the palate with gentle menthol notes and hints of sweet cooked beetroot. Sweet soft tannins marry well with the fruit and deliver a bright lively finish

Kangarilla Road Vineyard and Winery  
PO Box 532 McLaren Vale South Australia 5171, Australia  
Ph: +61 8 8383 0533 Fax: +61 8 8383 0044  
Email: [contactus@kangarillaroad.com.au](mailto:contactus@kangarillaroad.com.au)